




PIZZERIA

ANTIPASTIE ZUPPE

- Caprese**   **\$24**
Puglia's buffalo mozzarella cheese
Vine tomatoes, basil pesto sauce and
Balsamic vinegar pearls
- Insalata Mista**  **\$18**
Mixed garden salad, pickled vegetables,
Barley, Chickpeas, Balsamic vinegar dressing
- Crema di Patate al Tartufo**   **\$16**
Cream of Ratte potatoes soup,
Grated seasonal black truffle and croutons
- Pane** **\$12**
Bread board of homemade Italian breads served with our
signature dips
(Serves 2)


PASTA

- Risotto ai funghi**  **\$26**
Classic carnaroli risotto
Porcini mushroom and seasonal black truffle
- Gnocchi alla bolognese**  **\$26**
Homemade potatoes 'gnocchi'
Beef bolognese sauce, parmesan cheese
- Ravioli primavera**  **\$26**
Garden vegetables ravioli
Tomato sauce, fresh basil and mozzarella
- Linguine alle vongole**  **\$26**
Linguine pasta with clams in white wine sauce, Italian
parsley
- Spaghetti alla carbonara**  **\$26**
Spaghetti pasta, pancetta ham
Rich egg yolk and parmesan cheese sauce

PIZZA

- Margherita**  **\$26**
Tomato sauce, Buffalo mozzarella cheese, basil
- Diavola**  **\$30**
Tomato sauce, mozzarella cheese,
Roasted capsicum, Italian spicy pork salami
- Vegetariana**  **\$30**
Tomato sauce, mozzarella cheese, artichokes,
Porcini mushrooms, black olives & rucola salad
- Cotto e Funghi**  **\$30**
Tomato sauce, mozzarella cheese,
Cooked Ham & sliced mushrooms
- Pollo** **\$30**
Local sempalit curry chicken, smoked scamorza cheese,
curry leaves, chilli

DOLCI

- Gelati and Sorbetti**
- 1 scoop** **\$8**
- 2 scoops** **\$12**
- Choice of Flavour**
Gelato: Vanilla Bean or Chocolate
Sherbet: Strawberry
- Tiramisu** **\$14**
Our house signature "Pick-me-up" Italian cake
- Cioccolato Amaro**  **\$14**
Dark chocolate mousse
Raspberry jelly, vanilla gelato
- Pannacotta** **\$14**
Classic vanilla and Sicilian orange cooked cream, citrus salad

PIZZERIA

HOUSE POUR WHITE

	Gls
Champagne Moët Chandon Brut	\$25
Castello Banfi, "Le Rime" Pinot Grigio - Chardonnay	\$16
Torrevento, "Torre Del Falco" Fiano	\$18

HOUSE POUR RED

Castello Banfi, "Col di Sasso" Toscana	\$16
Torrevento, "Torre del Falco" Nero di Troia	\$22

COCKTAILS

	Gls
Mojito <i>Rum, Lime Juice, Sugar, mint</i>	\$16
Dry Martini <i>Dry Gin, Noilly Prat Vermouth</i>	\$16
Mimosa <i>Champagne Brut, Orange Juice</i>	\$20

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Gordon's Dry	\$12
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VODKA

Smirnoff Red	\$12
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TEQUILA

Sauza Gold	\$12
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SINGLE MALT WHISKY

Bowmore 18-Year	\$28
Glenfiddich 12-Year	\$16

BEER

	Btl
Tiger Draught	\$11
Heineken	\$15
Asahi	\$15

SODA

	Gls
Coca-Cola	\$6
Sprite	\$6
Ginger Ale	\$6

FRESH PRESS JUICE

	Gls
Orange	\$10
Lime	\$10
Watermelon	\$12

HOT BEVERAGES

COFFEE

Cappuccino	\$7
Café Latte	\$7
Coffee	\$7
Espresso	\$7

TWG TEA

English Breakfast	\$7
French Earl Grey	\$7
Chamomile	\$7

MINERAL WATER

	Btl
Aqua Panna 500 ml	\$7
San Pellegrino 500ml	\$7

All prices are subject to Service Charge and Government Taxes